

# SENCOR®

**SFR 5050BK**



**VITA FRYER**

Translation of the original manual

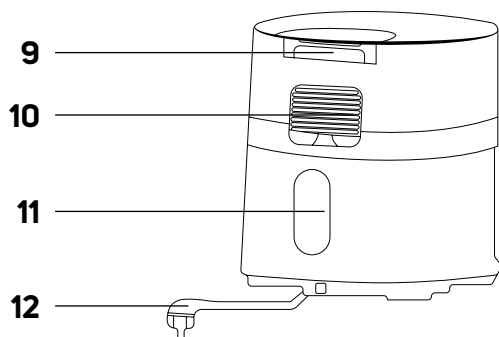
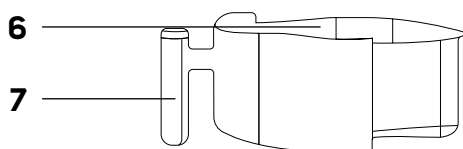
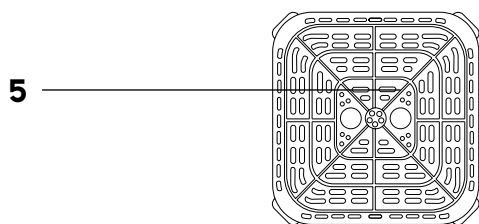
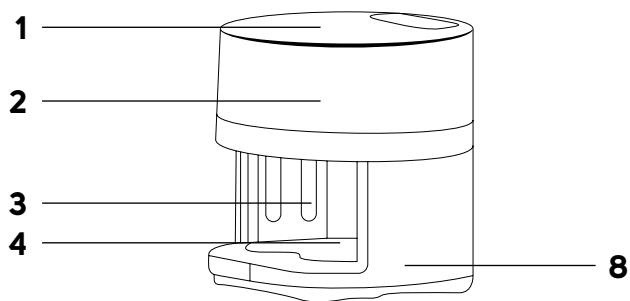


**SENCOR®**

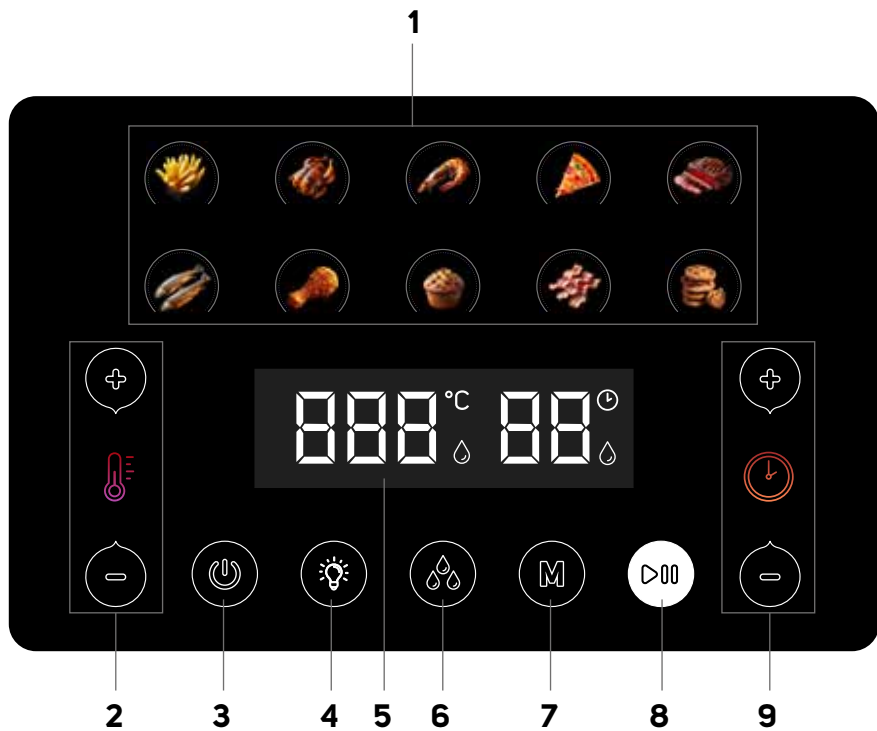
**SFR 5050BK**



**A**



B



## Important Safety Instructions

### **READ CAREFULLY AND STORE FOR FUTURE USE.**

- This appliance may be only used by children aged 8 years and older and by persons with physical, sensory or mental impairments or lack of experience and knowledge, if they are supervised or have been instructed on the safe use of the appliance and understand the potential hazards.
- Children must not play with the appliance.
- Cleaning and user maintenance shall not be done by children unless they are older than 8 years and supervised.
- Children under 8 years of age must be kept away from the appliance and its power cord.
- If the power cord is damaged, have it replaced in a professional service centre in order to prevent a dangerous situation. It is forbidden to use the appliance with the power cord damaged.
- Do not immerse the appliance, power cord or plug in water or any other liquid.
- Clean surfaces that come into contact with food according to the instructions in this manual.
- This appliance is not intended for operation through an external timer switch or a remote control.



## CAUTION: HOT SURFACE!

The temperature of accessible surfaces may be higher if the appliance is in operation. The appliance may remain hot even after being switched off. Before cleaning, maintenance or other manipulation, make sure that the appliance is completely cooled down.

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### Additional Important Safety Instructions for Use of the Appliance

- Before connecting the appliance to the mains socket, make sure that the nominal voltage indicated on the appliance nameplate matches the voltage of the socket to which you want to connect the appliance.
- Connect the appliance only to a properly earthed socket. We recommend connecting the appliance to an independent electrical circuit. Do not use extension cords.
- Do not connect the appliance to a mains socket unless it is properly assembled.
- The mains socket must remain freely accessible so that the appliance can be disconnected from the power supply if necessary.
- Do not touch the power cord or plug with wet hands.
- This product is designed for household use only. It is also suitable for personal non-commercial use in spaces such as:
  - staff kitchenettes in stores, offices and other workplaces;
  - hotel or motel rooms and other living areas;
  - agricultural farms;
  - bed and breakfast establishments.
- Do not use the appliance in an industrial environment or outdoors.
- The appliance is designed for food preparation. Do not use it for any other purposes than those intended.
- Do not place the appliance on windowsills, sink drain trays or unstable surfaces. Always place the appliance on a stable, flat and dry surface.
- Do not place the appliance on or near an electric or gas stove, do not place it in the vicinity of naked fire or appliances that are sources of heat.
- Do not use the appliance near a bathtub, sink, swimming pool or other water source.
- Before using this appliance, check that the drip tray is located in its place.
- During operation, sufficient space for air circulation above and on all sides of the appliance should be provided. Do not use the appliance near flammable materials such as curtains, kitchen towels, etc.
- Do not place the appliance on a surface covered with a cloth or tablecloth.
- Always prepare food in the frying pot provided.
- Filling the frying pot with oil can cause a fire hazard.
- Be especially careful when preparing fatty food to avoid being burnt by spluttering fat.
- Do not touch the anti-stick coating with sharp or metallic objects. This may lead to damage.
- Do not cover the vents while the appliance is in operation.
- Always switch the appliance off and unplug it from the mains socket when left unattended, after use and before cleaning or moving.
- Allow the appliance to fully cool down before moving, cleaning or storing. Use the thermally insulated handle for carrying the appliance.
- Do not use the appliance to support various items.
- When disconnecting the power cord from the socket, always pull the plug, not the cord. Otherwise, damage to the power cord or the socket could occur.
- Make sure the power cord does not hang over the edge of a table and that it is not touching a hot surface.
- Do not use the appliance if it is not working correctly, if it was dropped on the floor, if it is damaged or has been submerged in water.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. All repairs should be carried out by an authorised service centre. Tampering with the appliance may result in the loss of your legal rights regarding faulty performance or warranty for quality.

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### EXPLANATION OF SYMBOLS PLACED ON THE PRODUCT OR IN THE ACCOMPANYING DOCUMENTATION



The product meets all the basic requirements of the applicable EU directives.








This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste.

- Thank you for purchasing our SENCOR product; we hope it will serve to your satisfaction.
- Prior to using this appliance, please read the user manual thoroughly, even in cases when you are already familiar with the use of similar types of appliances. Use the appliance only as described in this user manual. Keep the manual for future reference. If you pass the appliance on to another person, ensure that this user manual is included.
- Carefully unpack the appliance and make sure not to discard any part of the packaging material until you have found all its components. It is recommended to keep the original packaging, packing material, receipt and confirmation of the extent of the seller's liability or warranty certificate at least for the duration of the legal right of defective performance or quality guarantee. When transporting the appliance, we recommend packaging it again in the original box provided by the manufacturer.

### DESCRIPTION OF THE APPLIANCE

<b>A1</b> Control panel	<b>A7</b> Frying pot handle
<b>A2</b> Decorative lighting	<b>A8</b> Fryer body
<b>A3</b> Heating element	<b>A9</b> Water container
<b>A4</b> Inside the fryer	<b>A10</b> Ventilation openings
<b>A5</b> Frying mat	<b>A11</b> Power cord holder
<b>A6</b> Frying pot with sight glass	<b>A12</b> Power cord

### DESCRIPTION OF THE CONTROL PANEL

<b>B1</b> Preparation programme buttons	temperature and cooking time)
<b>B2</b> Temperature setting buttons	
<b>B3</b>  button to switch the fryer on/off	<b>B6</b>  button to switch the water spray function on/off
<b>B4</b>  button to switch on/off the illumination of the fryer interior	<b>B7</b>  button to switch on manual preparation
<b>B5</b> Numeric display (shows	<b>B8</b>  button to start the fryer
	<b>B9</b> Cooking time setting buttons

### PURPOSE OF USE


- The Sencor SFR 5050BK air fryer is designed for thermal preparation of food. The preparation is carried out by "frying" with hot air with a minimum amount of oil. The air is heated by the heating element and distributed evenly through the frying pot interior with the internal fan.
- The Sencor SFR 5050BK air fryer is also equipped with a water spray function. This function is only available for selected programmes. During preparation, water is sprayed into the frying pot. The food is juicier and crisper.

### AIR FRYER FEATURES AND FUNCTIONS

#### Frying Pot

- The frying pot is equipped with a sight glass that allows you to check quickly and easily the status of food preparation inside the frying pan without having to remove it.

#### Interior Lighting

- The interior lighting makes it easy to check the cooking status. Briefly press the  light button to turn the lights on and off again. When the cooking is finished, it will turn off automatically.

#### Air Fryer Function

The Sencor SFR 5050BK air fryer is equipped with the following cooking functions:

- **hot air frying:** the entire frying pot is used to prepare food for the selected programme.
- **hot air frying with the function of steam spraying:** the preparation is supplemented by the steam spray function. There is no excessive drying of food.
- **manual cooking:** set the cooking time and temperature according to personal preferences. You can also complete the manual preparation with a steam spraying function.

#### Decorative Lighting

- The air fryer is equipped with decorative lighting.
- If you turn on the fryer or the fryer is in stand-by mode, the light will be on.
- When the fryer is in operation, the lighting turns on and off slowly.

### BEFORE FIRST USE

- Before first use, remove the appliance and its accessories from the packaging and remove all promotional labels and tags.
- Wipe the outer surface of the fryer with a soft sponge lightly dampened with warm water. Wipe dry with a clean cloth.
- Remove the frying pot, mat and water container. Wash them in warm water with a little kitchen detergent. Rinse and wipe dry.
- Wipe the inside of the fryer with a soft sponge lightly dampened with warm water. Wipe dry with a clean cloth.
- We recommend starting the air fryer for about 30 minutes at 200°C. During this time, you may notice slight smoke or a slight smell. This is a normal occurrence which disappears with use.

### FRYER PLACEMENT



- Place the air fryer on a flat, firm and stable surface well away from the mains socket.
- Make sure to leave a sufficient clearance around the fryer to allow proper air circulation. This is especially important in the rear part, where the ventilation openings are located. These must not be covered during operation, even if the fryer cools down.



#### Warning:

Do not use the appliance near flammable materials such as curtains, kitchen towels, etc. Do not place the appliance on a surface provided with a cloth or tablecloth.

### BASIC USE OF THE FRYER

1. Remove the frying pot from the fryer. Put the frying mat in the frying pot.
2. Place the food you wish to cook inside and return the pot in the deep fryer. When filling the pot, observe the MAX line marked on the inside of the pot. Do not overfill the pot. When processing a larger amount of ingredients, we recommend dividing them into smaller quantities and preparing them gradually.
3. Plug the power cord into the mains socket.
4. A short sound alert will sound and the control panel will briefly light up. It then goes out and the fryer switches to standby mode. Only the  button will remain lit.
5. Press the  button to turn on the fryer. The control panel will light up and the French fries programme will flash.
6. Press the button of the selected cooking programme and the numeric display will show the default temperature and cooking time. If you need to adjust the temperature, follow the instructions in the "Temperature Setting" section; if you need to adjust the cooking time, follow the instructions in the "Setting the Cooking Time"

section. Alternatively, select manual preparation – see the “Manual Preparation” section.



**Note:**

More information about preset programmes can be found in the “Preset Programmes Table” table.

7. Press the ▷ button to start the fryer. The temperature will be shown on the display and the cooking time countdown will start.
8. During cooking, check the baking status through the sight glass in the frying pot. Press the ⏻ button to switch on the lighting.
9. Depending on the selected programme, a beep may be heard about halfway through the preparation, alerting you to turning or stirring the food.
10. If it is necessary to mix the food, carefully remove the frying pot, mix the food and put the pot back into the fryer body.
11. As soon as the set cooking time has elapsed, “End” will appear on the display and the fan will run for about 15 seconds. An audible warning will then sound three times and the fryer will switch off and enter standby mode.
12. Remove the frying pot and check the baking status of the food. If the food is not yet fully cooked, put the frying pot back and set the desired temperature and cooking time. Start the fryer.
13. If the food is sufficiently cooked, remove the frying pot from the fryer and put it on a heat-resistant surface. Using pliers or similar kitchen utensils, remove food, allow it to drain on a plate lined with a paper kitchen towel and serve.



**Note:**

Do not turn the frying pot upside down. The oil that accumulates on the bottom leaks onto the prepared food.



**Note:**

Always place the frying pot on a heat-resistant surface. Do not place it on plastic boards, tablecloth or similar heat-sensitive materials.

14. If you need to cancel the preparation at any time, long press the ⏻ button until display show “End”.
15. After use, unplug the power cord from the mains socket.
16. Prior to cleaning, maintenance or other handling, let the fryer cool down.



**Warning:**

During use, the fryer is warmed up and may reach high temperatures. The fryer remains hot even after use. Mishandling may lead to serious burns. Take extra care while handling.



**Note:**

We recommend using protective kitchen gloves. Always use the thermally insulated handle when handling the frying pot. Do not place the frying pots on heat-sensitive surfaces, e.g. plastic boards, etc.



**Note:**

Never use metal utensils or knives as they may scratch anti-stick coating of the frying pot or mats.

**Pausing the Cooking Process**

- If you need to interrupt the fryer operation during food preparation, press the ▷ button briefly.
- The display and the cooking programme button start flashing.
- You can use the cooking interruption to adjust the cooking time or to set a new temperature – follow the instructions below.
- You can also use the cooking interruption to check the baking status. Carefully remove the frying pot. Check the baking status, then put the frying pot back inside.
- Press the ▷ button to continue the fryer operation.
- You can also interrupt the fryer operation by carefully removing the frying pot. The operation of the fryer stops and the fan turns off. You can adjust the cooking time or set a new temperature – follow the instructions below. When the fryer is inserted, its operation will be restored automatically.

- If the cooking is interrupted and no button is pressed for more than 10 minutes, the fryer will turn off and go into the standby mode. In such case it will be necessary to select the cooking program again and restart the fryer.

**Turning Off the Fryer**

- If you need to turn off the fryer while it is operating, long press the ⏻ button until “End” appears on the display. The fan will run for about 15 seconds. An audible warning will then sound three times and the fryer will switch off and enter standby mode.

**Preset Programmes Table**

Mode	Icon	Default temperature (°C)	Default cooking time (min)	Water spray function
French fries		180	20	No
Chicken		180	30	Yes
Seafood		180	08	Yes
Pizza		200	09	No
Steak		200	06	Yes
Fish		180	15	Yes
Chicken strips		200	25	Yes
Baking		160	15	No
Bacon		180	04	No
Biscuits		160	15	No



## Food making table

Programme/ food	Min-Max Quantity (g)	Cooking Time (min)	Tem- pera- ture (°C)	Mix- ing	Note
<b>Potatoes and French fries</b>					
Thin pre-fried French fries	300–400	18–25	180	Yes	
Thick pre-fried French fries	300–400	20–25	180	Yes	
Potatoes au Gratin	500	20–25	180	Yes	
<b>Meat and poultry</b>					
Steak	100–500	10–20	200	Yes	
Pork schnitzel	100–500	10–20	180	No	
Hamburger	100–500	10–20	180	No	
Meat roll	100–500	13–15	200	No	
Chicken strips	100–500	25–30	200	Yes	
Chicken breast	100–500	15–20	180	No	
<b>Snacks</b>					
Spring rolls	100–400	8–10	200	Yes	Pre-fried food only
Frozen chicken nuggets	100–500	10–15	200	Yes	
Frozen fish fingers	100–400	6–10	200	No	
Frozen coated pieces of cheese	100–400	8–10	180	No	
Stuffed vegetables	100–400	10	160	No	
<b>Baking</b>					
Cake	300	15–25	160	No	Use a suitable baking dish
Salt cake (quiche)	400	20–22	180	No	
Muffins	300	15–18	160	No	
Crispy sweet pastry	400	20	160	No	



### Note:

The preparation times and temperatures in the table above are approximate and may differ slightly depending on personal preferences, room temperature, etc.

## Temperature Setting

If you want to change the selected program temperature, proceed as follows:

- After selecting the preparation programme, press the **+** or **-** button repeatedly and set the temperature between 80 and 200°C. Each press increases/decreases the temperature by 5°C.
- Press and hold the **+** or **-** button to speed up the temperature setting.
- Press the **>|||** button to start the fryer.

## Setting the Cooking Time

If you need to adjust the cooking time of the selected programme, proceed as follows:

- After selecting the cooking programme, press the **+** or **-** button repeatedly and set the cooking time in the range from 01 to 60 minutes. Each press increases/decreases the cooking time by 1 minute.
- Press and hold the **+** or **-** button to speed up the cooking time setting.

- Press the **>|||** button to start the fryer.



### Note:

You can change the cooking time and temperature even when the fryer is in operation in the same way as described above.

## Manual Preparation

- Press the **⏻** button to turn on the fryer.
- Press the **M** button and the numeric display will show a default temperature of 200°C and a cooking time of 20 minutes.
- To adjust the temperature, press the **+** or **-** button repeatedly and set the temperature between 40 and 200°C. Each press increases/decreases the temperature by 5°C. Press and hold the **+** or **-** button to speed up the cooking time.
- To set the cooking time, press the **+** or **-** button repeatedly and set the cooking time between 01 and 60 minutes. Each press increases/decreases the cooking time by 1 minute. If you press and hold down the **+** or **-** button, you will speed up the time setting.
- Press the **>|||** button to start the fryer.

## Water Spray Function

- The water spray function is only available for selected preset programmes – see **"Preset Programmes Table"**.
- In order to enable this function, it is necessary for the container to be filled with water!



### Warning:

Never switch on the water spray function when the container is empty.

- Grasp the container from behind and gently pull it upwards out of the fryer.
- Remove the lid of the container and pour clean cold water into it. When filling, observe the MAX line marked on the inner wall of the container.



### Warning:

Do not fill the container past the MAX mark. Do not pour hot or warm water or other liquid into the container.

- Replace the lid of the container and put it back into the fryer. Push gently so that the container is firmly seated in the fryer.
- Turn on the fryer with the **⏻** button and select the preparation programme for which the water spray function is available, or select manual preparation.
- Press the **💧** button to switch on the water spray function. The **💧** icon will light up on the numeric display.
- Press the **>|||** button to start the fryer.

- If you need to refill the water in the container, follow the same procedure.



### Warning:

Never fill the water container while the container is installed in the body of the fryer.

## Internal Lighting

- The air fryer is equipped with lighting of the inside of the frying pot.
- After starting the fryer, the lighting will remain on for approximately 4 minutes and then goes out. If you need to turn on the lighting, press the **💡** button. To switch off the lighting, press the **💡** button again.

## TIPS AND ADVICE

- Only prepare food of the same size simultaneously. Smaller pieces of food usually require a slightly shorter preparation time than larger ones.
- Adjust the cooking time depending on the amount of food being cooked. A larger amount requires a longer preparation time than a smaller amount.
- Stir the food during preparation (especially smaller pieces). This will achieve an optimal result and an even browning.
- Add a little oil to the fresh potato fries and fry until crispy.
- The optimal amount for making crispy chips is 0.5kg.
- Do not prepare foods with a very high fat content, such as sausages, in hot air fryers.
- Food usually prepared in the oven can also be prepared in the air fryer.
- When preparing dishes from pre-prepared dough, shorten the preparation time.
- The air fryer can also be used to heat food. To heat the food, set the temperature to 150°C with the cooking time of 10 minutes.

## RECIPES

### Homemade French Fries

To prepare homemade French fries, follow the steps below:

- Peel and slice the potatoes into fries.
- Wash the fries thoroughly and dry them with a paper kitchen towel.
- Put 1 to 2 tablespoons of olive oil in a bowl, add the fries and stir well until all the fries are coated with oil.
- Remove the fries from the tray and allow them to drain through the sieve.
- Place the drained fries in the frying pot and select the frying programme.

### Meatballs with Beer

#### Necessary ingredients for 4 servings

400 g minced beef  
20 g mushrooms  
40 g red onion  
30 g English bacon  
2 cloves of garlic  
26 g red peppers  
1 sprig of rosemary  
1 sprig of thyme  
1 egg yolk  
Salt  
Ground black pepper  
Chilli spices  
A pinch of hot paprika  
3 g sweet paprika ground  
10 g of pork lard

#### Procedure

1. Cut the English bacon into small cubes, as well as mushrooms, peppers, onions, add garlic cut into small slices and fry everything in a pan, where we add finely chopped rosemary and thyme leaves. Put the mixture aside and let it cool down.
2. Meanwhile, put the minced meat, all the spices, egg yolk, pork lard and already cooled prepared mixture into the bowl. Thoroughly mix everything together.
3. From the meat prepared in this way, prepare balls weighing approximately 20 g.
4. Put the meatballs prepared in this way in the frying pot. Set the temperature to 180°C and the cooking time to 8–15 minutes depending on their size.

**Tip:** For a nice smooth surface of the balls, we recommend wetting your hands, the meat mixture will not stick to your hands.

### Stuffed Chicken Breast

#### Necessary ingredients for 4–6 servings

150 g chicken breast

130 g English bacon (sliced)  
25 g onion  
45 g shallots  
2 cloves of garlic  
20 g fresh spinach leaves  
10 g lard  
5 g plain flour  
2 eggs (M)  
Salt  
Ground black pepper  
½ l chicken broth

1. Cut 20 g of English bacon into cubes and lightly fry, add finely chopped shallots, sliced garlic and fry everything briefly. Then add the spinach, which is also lightly fried, salt and pepper. Once the spinach leaves are fried, add the scrambled eggs and let them harden. We set aside the prepared mixture to allow it to cool down. Meanwhile, prepare the chicken breast before the mixture gets cold.
2. Dry the chicken breast and in the place where it is strongest, make a pocket down to the narrow part, be careful not to cut it. Add salt and pepper to the chicken breast prepared in this way and fill with the mixture prepared in advance. Join the cut with one toothpick to prevent the mixture from falling out of the pocket.
3. Wrap the chicken breast in the remaining English bacon.
4. Put in the frying pot. Set the temperature to 170°C and the cooking time to 45 minutes.
5. In a saucepan, prepare a darker onion roux (sauté onions in lard until golden brown, then add flour), and then cook it thoroughly. Season as needed.
6. Serve with potatoes or rice.

## CLEANING AND MAINTENANCE

- Clean the fryer after each use. Before cleaning, the fryer must be switched off, disconnected from the mains socket and completely cooled, including accessories.



#### Warning:

To prevent the risk of electric shock, do not immerse the appliance, power cable, or plug into water or any other liquid.

### Frying Pot, Mat and Water Container

- Remove the mat from the frying pot and the water container from the fryer. Wash the frying pot, mat and water container with lid in warm water with a little neutral kitchen detergent. Use a soft sponge. Rinse and wipe dry.
- If the food gets toasted, pour hot water in the pot and add kitchen detergent. Leave on for about 10 minutes and then cleanse.

### Internal Space

- Wipe the interior after removing the frying pot with a soft sponge slightly dampened in warm water. Carefully wipe the heating element. Wipe dry with a clean cloth.

### External Surface

- To clean the exterior surface, use dry or slightly dampened cloth. Then thoroughly wipe until dry.



#### Warning:

Never use wire cloths, abrasive cleaners, petrol, etc. for cleaning.

### Storage

- If the appliance will not be used for an extended period, unplug it from the power socket, let it cool down, and clean it following the instructions provided above.
- Before storing, ensure that the appliance and all accessories are thoroughly clean and dry.

- Store the appliance in a dry, clean, and well-ventilated place away from extreme temperatures and out of the reach of children or pets.

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**TECHNICAL SPECIFICATIONS**

Rated voltage range.....	220–240 V~
Rated frequency.....	50–60 Hz
Rated input power.....	1500 W
Volume of frying pot.....	5 l
Temperature setting range.....	40–200 °C
Setting the operating time.....	1–60 minutes

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**INSTRUCTIONS AND INFORMATION ON DISPOSAL OF USED PACKAGING MATERIAL**

Dispose of used packaging material at the location designated by the municipality for waste disposal.

**DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT**

Used electrical and electronic products must not be added to ordinary municipal waste. For proper disposal and recycling of these products, deliver them to designated collection points. Alternatively, in some European Union states or other European countries the products can be returned to the local retailer when buying an equivalent new product. By properly disposing of this product, you help preserve valuable natural resources and contribute to preventing potential negative impacts on the environment and human health resulting from improper waste disposal. For further details, contact your local authorities or the nearest collection point. Fines may be imposed for improper disposal of this type of waste in accordance with national regulations.

**For Business Entities in European Union States**

To dispose of electric or electronic equipment, request necessary information from your retailer or supplier.

**Disposal in Other Countries Outside the European Union**

If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.

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Changes to text and technical parameters are reserved.